SPECIAL GRADES AND SPECIAL GRADE REQUIREMENTS

§810.2005 Special grades and special grade requirements.

- (a) *Ergoty triticale*. Triticale that contains more than 0.10 percent of ergot.
- (b) Garlicky triticale. Triticale that contains in a 1,000 gram portion more than six green garlic bulblets or an equivalent quantity of dry or partly dry bulblets.
- (c) Light garlicky triticale. Triticale that contains in a 1,000 gram portion two or more, but not more than six, green garlic bulblets or an equivalent quantity of dry or partly dry bulblets.
- quantity of dry or partly dry bulblets. (d) Light smutty triticale. Triticale that has an unmistakable odor of smut, or that contains in a 250 gram portion smut balls, portions of smut balls, or spores of smut in excess of a quantity equal to 14 smut balls, but not in excess of a quantity equal to 30 smut balls of average size.
- (e) *Smutty triticale*. Triticale that contains in a 250 gram portion smut balls, portions of smut balls, or spores of smut in excess of a quantity equal to 30 smut balls of average size.

[52 FR 24418, June 30, 1987, as amended at 52 FR 24441, June 30, 1987]

Subpart M—United States Standards for Wheat

TERMS DEFINED

§810.2201 Definition of wheat.

Grain that, before the removal of dockage, consists of 50 percent or more common wheat (*Triticum aestivum* L.), club wheat (*T. compactum* Host.), and durum wheat (*T. durum* Desf.) and not more than 10 percent of other grains for which standards have been established under the United States Grain Standards Act and that, after the removal of the dockage, contains 50 percent or more of whole kernels of one or more of these wheats.

§810.2202 Definition of other terms.

(a) Classes. There are eight classes for wheat: Durum wheat, Hard Red Spring wheat, Hard Red Winter wheat, Soft Red Winter wheat, Hard White wheat, Soft White wheat, Unclassed wheat, and Mixed wheat.

- (1) *Durum wheat.* All varieties of white (amber) durum wheat. This class is divided into the following three subclasses:
- (i) *Hard Amber Durum wheat.* Durum wheat with 75 percent or more of hard and vitreous kernels of amber color.
- (ii) *Amber Durum wheat.* Durum wheat with 60 percent or more but less than 75 percent of hard and vitreous kernels of amber color.
- (iii) *Durum wheat*. Durum wheat with less than 60 percent of hard vitreous kernels of amber color.
- (2) Hard Red Spring wheat. All varieties of Hard Red Spring wheat. This class shall be divided into the following three subclasses.
- (i) *Dark Northern Spring wheat.* Hard Red Spring wheat with 75 percent or more of dark, hard, and vitreous kernels.
- (ii) Northern Spring wheat. Hard Red Spring wheat with 25 percent or more but less than 75 percent of dark, hard, and vitreous kernels.
- (iii) Red Spring wheat. Hard Red Spring wheat with less than 25 percent of dark, hard, and vitreous kernels.
- (3) *Hard Red Winter wheat.* All varieties of Hard Red Winter wheat. There are no subclasses in this class.
- (4) Soft Red Winter wheat. All varieties of Soft Red Winter wheat. There are no subclasses in this class.
- (5) Hard White wheat. All hard endosperm white wheat varieties. There are no subclasses in this class.
- (6) Soft White wheat. All soft endosperm white wheat varieties. This class is divided into the following three subclasses:
- (i) Soft White wheat. Soft endosperm white wheat varieties which contain not more than 10 percent of white club wheat.
- (ii) White Club wheat. Soft endosperm white club wheat varieties containing not more than 10 percent of other soft white wheats.
- (iii) Western White wheat. Soft White wheat containing more than 10 percent of white club wheat and more than 10 percent of other soft white wheats.
- (7) Unclassed wheat. Any variety of wheat that is not classifiable under other criteria provided in the wheat standards. There are no subclasses in this class. This class includes any